

**IN THE CLAIMS:**

1. (Original) An ingredient for application to a food item prepared in a microwave oven, the ingredient comprising:

a gelatinous base;

one or more additives mixed with said gelatinous base to form a mixture,

said mixture releasing steam with said one or more additives onto the food item when said mixture is heated in the microwave oven.

2. (Original) The ingredient of claim 1, said gelatinous base melting into a liquid when heated in the microwave oven.

3. (Original) The ingredient of claim 1, said gelatinous base including an agar.

4. (Original) The ingredient of claim 5, said agar comprising an agar gum.

5. (Original) The ingredient of claim 1, said gelatinous base including a corn syrup solid.

6. (Original) The ingredient of claim 1, said gelatinous base including an agar and a corn syrup solid.

7. (Original) The ingredient of claim 1, said one or more additives including a mono- or di-glyceride.

8. (Original) The ingredient of claim 1, said one or more additives including a cellulose powder.

9. (Original) The ingredient of claim 1, said one or more additives including a caramel color.

10. (Original) The ingredient of claim 1, said one or more additives including a soybean oil.

11. (Original) The ingredient of claim 1, said one or more additives including a flavoring for the food item.

12. (Original) The ingredient of claim 11, said flavoring comprising a charcoal flavoring.

13. (Original) The ingredient of claim 11, said flavoring comprising a beef flavoring.

14. (Original) The ingredient of claim 11, said flavoring comprising a barbeque flavoring.

15. (Original) The ingredient of claim 11, said flavoring comprising a lemon flavoring.

16. (Original) The ingredient of claim 1, said gelatinous base including an agar and a corn syrup solid, said one or more additives including:

- a grill flavor;
- a mono- or di-glyceride;
- a cellulose powder;
- a caramel color;
- a soybean oil;
- a char flavor; and
- a beef flavor.

17. (Original) The ingredient of claim 16 having:

- about 24.1% of said agar;
- about 34.7% of said corn syrup solid;
- about 13.5% of said grill flavor;
- about 9.6% of said mono- or di-glyceride;
- about 4.8% of said cellulose powder;
- about 4.8% of said caramel color;
- about 3.9% of said soybean oil;
- about 3.9% of said char flavor; and
- about 0.7% of said beef flavor,

the percentages being based on a total weight of the ingredient.

18. (Original) A grilled food product and ingredient combination for preparation in a microwave oven, comprising:

a food item; and

a gelatinous ingredient for application to the food item,

said gelatinous ingredient comprising:

a gelatinous base, and

one or more additives.

19. (Original) The combination of claim 18, said gelatinous base and said one or more additives being mixed together to form the gelatinous ingredient.

20. (Original) The combination of claim 18, said gelatinous ingredient releasing steam when heated in the microwave oven, said steam including said one or more additives that are applied to the food item.

21. (Original) The combination of claim 18, said gelatinous base including an agar.

22. (Original) The combination of claim 21, said agar comprising an agar gum.

23. (Original) The combination of claim 18, said gelatinous base including a corn syrup solid.

24. (Original) The combination of claim 18, said gelatinous base including both an agar and a corn syrup solid.

25. (Original) The combination of claim 18, said one or more additives including a mono- or di-glyceride.

26. (Original) The combination of claim 18, said one or more additives including a cellulose powder.

27. (Original) The combination of claim 18, said one or more additives including a caramel color.

28. (Original) The combination of claim 18, said one or more additives including a soybean oil.

29. (Original) The combination of claim 18, said one or more additives including a flavoring for the food item.

30. (Original) The combination of claim 29, said flavoring comprising a charcoal flavoring.

31. (Original) The combination of claim 29, said flavoring comprising a beef flavoring.

32. (Original) The combination of claim 29, said flavoring comprising a barbeque flavoring.

33. (Original) The combination of claim 29, said flavoring comprising a lemon flavoring.

34. (Original) The combination of claim 18, said gelatinous base including an agar and a corn syrup solid, and said one or more additives including:

- a grill flavor;
- a mono- or di-glyceride;
- a cellulose powder;
- a caramel color;
- a soybean oil;
- a char flavor; and
- a beef flavor.

35. (Original) The combination of claim 34, said ingredient including:

- about 24.1% of said agar;
- about 34.7% of said corn syrup solid;
- about 13.5% of said grill flavor;
- about 9.6% of said mono- or di-glyceride;
- about 4.8% of said cellulose powder;

about 4.8% of said caramel color;  
about 3.9% of said soybean oil;  
about 3.9% of said char flavor; and  
about 0.7% of said beef flavor,  
the percentages being based on a total weight of the ingredient.

36. (Original) A method of preparing a gelatinous ingredient that is heated to produce steam, the steam including one or more additives that are applied to a food item, the method comprising:

providing a gelatinous base and one or more additives;  
mixing the gelatinous base and the one or more additives together to form a first mixture;  
mixing the first mixture and water in a ratio of about 1:4 to about 1:7 to form a second mixture, the ratio being based on weights of the first mixture and the water;  
heating the second mixture; and  
cooling the second mixture to form the gelatinous ingredient.

37. (Original) The method of claim 36, heating the second mixture further comprising heating the second mixture to about 160 degrees F to about 180 degrees F.

38. (Original) The method of claim 37, heating the second mixture further comprising heating the second mixture to about 170 degrees F.

39. (Original) The method of claim 36, cooling the second mixture further comprising cooling the second mixture to about 90 degrees F to about 112 degrees F.

40. (Original) The method of claim 39, cooling the second mixture further comprising cooling the second mixture to about 102 degrees F.

41. (Original) The method of claim 36, further comprising, after cooling, shaping the gelatinous ingredient.

42. (Original) The method of claim 36, providing the gelatinous base further comprising providing an agar.

43. (Original) The method of claim 36, providing the gelatinous base further comprising providing a corn syrup solid.

44. (Original) The method of claim 36, providing the gelatinous base further comprising providing an agar and a corn syrup solid.

45. (Original) The method of claim 36, providing one or more additives further comprising providing a mono- or di-glyceride.

46. (Original) The method of claim 36, providing one or more additives further comprising providing a cellulose powder.



47. (Original) The method of claim 36, providing one or more additives further comprising providing a caramel color.

48. (Original) The method of claim 36, providing one or more additives further comprising providing a soybean oil.

49. (Original) The method of claim 36, providing one or more additives further comprising providing a flavoring for the food item.

50. (Original) The method of claim 49, providing the flavoring further comprising providing a charcoal flavoring.

51. (Original) The method of claim 49, providing the flavoring further comprising providing a beef flavoring.

52. (Original) The method of claim 49, providing the flavoring further comprising providing a barbeque flavoring.

53. (Original) The method of claim 49, providing the flavoring further comprising providing a lemon flavoring.

54. (Original) The method of claim 36, mixing the gelatinous base and one or more additives together further comprising:

mixing a gelatinous base having an agar and a corn syrup solid and one or additives including a grill flavor, mono- or di-glycerides, a cellulose powder, a caramel color, a soybean oil, a char flavor, and a beef flavor.

55. (Original) The method of claim 54, mixing further comprising

mixing about 24.1% of said agar, about 34.7% of said corn syrup solid, about 13.5% of said grill flavor, about 9.6% of said mono- or di-glyceride, about 4.8% of said cellulose powder, about 4.8% of said caramel color, about 3.9% of said soybean oil, about 3.9% of said char flavor, and about 0.7% of said beef flavor, the percentages being based on a weight of the gelatinous ingredient.